



# LUNCH

5 APRIL 2018

EXECUTIVE CHEF: ESTEBAN ESCOBAR

### WINE OF THE DAY

Grüner Veltliner,  
Schlosskellerei Gobelsburg,  
Osterreich Austria,  
2015  
  
9.50/GL

### TAVERN HYDRATION

#### THE WOODY

Tito's Handmade Vodka  
Chipotle Spiked Tomato Juice  
Lemon, Horseradish, Etc.  
HMB Kolsch Chaser  
  
12

#### JIM'S MANHATTAN

Woodford Reserve Bourbon  
Carpano Antica, Angostura Bitters  
Stirred, Lemon Twist  
Served Up  
  
13

#### SUNDOWNER

Herradura Silver Tequila  
Fresh Orange & Lime Juice  
Splash Pelotón Mezcal  
Rocks & Salt  
  
11

#### NEW DEAL

St. George Spirits Vodka  
New Deal Spirits Ginger Liqueur  
Pomegranate & Lemon Juice  
Splash Prosecco  
Tall Glass  
  
11

#### BERTINI

Gordon's London Dry Gin  
Bertina Elderflower Liqueur  
Splash Grapefruit Juice  
Orange Twist  
Served Up  
  
11

#### DARK N' STORMY

Goslings Black Seal Rum  
Bundaberg Ginger Beer  
Fresh Lime Juice  
Tall Glass  
  
10

#### PROSECCO COCKTAIL

Sorelle Branca Prosecco  
Bitters Soaked Sugar Cube  
Cognac Floater  
In Flute  
  
11

#### NAVARRO SPRITZER

Navarro Vineyards  
Pinot Noir Grape Juice  
Splash Soda Water  
Lemon Twist  
  
6

### BUTCHER BLOCK

7/EA. OR 28/ALL

HOUSE MADE PISTACHIO MORTADELLA  
SHALLOT & THYME DUCK RILLETTES  
WHISKEY LACED CHICKEN LIVER PÂTÉ  
FOIE GRAS TORCHON

### CHEESE BOARD

5/EA. OR 20/ALL

MITICAÑA: Soft-Ripened Spanish Sheep's Milk Cheese  
BIG ROCK BLUE: Cow's Milk Blue Cheese from Central Coast  
CUMBERLAND: Aged Cow's Milk Cheese from Tennessee  
HONEY BEE: Goat's Milk Gouda from Holland

### FIRSTS

ANDOUILLE SAUSAGE & FARRO SOUP  
Parmesan Cheese, Italian Parsley

10

CRISPY PORK BELLY

Fresh Garbanzo Beans, Watermelon Radish, Sautéed Leeks, Guajillo Chile Crème Fraîche, Crispy Tortilla Strips

15

BUTTERLEAF LETTUCE WITH STRAWBERRIES & ASPARAGUS

Toasted Almonds, Valbreso Feta Cheese, Almond-Balsamic Vinaigrette

12

WILD ARUGULA SALAD

d'Anjou Pear, Pea Tendrils, Breakfast Radish, Frisée, Pine Nuts, Yogurt-Champagne Vinaigrette

10

### SANDWICHES

Served with Tavern Slaw & House Made Pickles

HOT PASTRAMI SANDWICH

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

16

PAN FRIED COD SANDWICH

Romaine, Pepperoncini, Scallion, Tartar Sauce, Acme Torpedo Roll

15

MARINATED PORK LOIN SANDWICH

Smoked Gouda Cheese, Broccoli Rabe, Garlic, Calabrian Chili, Acme Deli Roll

15

ROASTED WILD MUSHROOM SANDWICH

Lemon-Thyme Goat Cheese, Caramelized Onions, Arugula, Saba, Acme Deli Roll

13

### MAINS

CRISPY DUCK CONFIT

French Green Lentils, Brandied Green Apples, Watermelon Radish, Frisée, Bacon Vinaigrette

20

PAN ROASTED HALF CHICKEN

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

23

SEAFOOD STEW

Rockfish, Ling Cod, Manila Clams, Fennel, Cherry Tomatoes, Leeks, Tomato-Clam Broth, Garlic Toast

23

STROZZAPRETI PASTA

Lamb & Pork Sugo, Taggiasca Olives, Lemon Gremolata, Pecorino

21

NIMAN RANCH BURGER WITH FRIES

Served on La Farine Baguette with All the Fixin's  
Add Cheddar, Emmentaler, or Blue Cheese  
Add Applewood Smoked Bacon, Avocado

15

1/EA  
2/EA

ACME WHEAT LEVAIN AND/OR ACME WALNUT LEVAIN AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.